

Pinot Blanc, the white sibling of Pinot Noir, is widely planted in France's Burgundy region where it is so successful that the grape is often used interchangeably with Chardonnay. It produces particularly fine wines when grown in the world's coolest summertime climates, such as northeastern France and California's Monterey County. The wine in this bottle was grown in Upper Monterey County where the exceptionally cool climate produces some of California's best white varietal wines.

This Pinot Blanc was picked in early November at average Brix readings of 23.3.° After cool fermentation (50°F), the wine was aged four months in 60 gallon French Limousine oak barrels before bottling in September 1980. We expect it to improve in the bottle for three to six years when stored at cool cellar temperatures. The wine is totally dry. Serve lightly chilled as an excellent aperitif or as an accompaniment to seafood dinners.